

THE HOUSEHOLD PAGE.

CONTRIBUTIONS FROM THE LADIES SOLICITED FOR THIS DEPARTMENT. TELL YOUR VALUABLE RECEIPTS, HOW YOU MAKE FANCY ARTICLES AND ABOUT THE DESIGNS AND CARE OF YOUR "ROSE GARDEN."

"GOOD THINGS TO EAT."

Fig Cake.

Two cups of sugar,
One cup of butter,
One cup of sweet milk,
Whites of six eggs,
Two tablespoons of corn starch,
Two teaspoons of baking powder,
Three and one-half cups of flour,
Bake in layers.
For filling use: One pound of finely chopped figs, white of one egg beaten to a stiff froth, one cup of sugar. Moisten the sugar with water and boil until it gets waxy then stir in the figs and egg and spread between layers.

Minnehaha Cake.

One-half cup of butter,
One and one-fourth cups of granulated sugar,
Whites of six eggs or three whole eggs,
One cup of sweet milk,
Two and one-half cups of flour,
Two teaspoons of baking powder,
Bake in three layers in medium hot oven, use any kind of filling desired.

Surprise Cake.

One cup of sugar,
One egg,
One tablespoon of butter,
One cup of sweet milk,
Two cups of flour,
Two large teaspoons of baking powder. Bake in three layers in a quick oven. Flavor with vanilla.

Sugar Cookies.

Two cups of granulated sugar,
One heaping cup of butter and lard mixed,
Six tablespoons of milk,
Four whole eggs with whites beaten separately,
Three full teaspoons of baking powder,
Enough flour to make a dough as soft as can be handled. Flavor with one and one-half teaspoons lemon extract.

Crisp Cookies.

Cream a cup of butter with 2 cups of powdered sugar, and 4 well-beaten eggs, 2 tablespoons of cream, nutmeg and mace to taste, and enough prepared flour for a soft dough. Roll out into a very thin sheet, cut into rounds and bake in a good oven until crisp and light brown in color.

Chocolate Bread Pudding.

Soak two cups of stale bread crumbs in four cups of scalded milk thirty minutes. Melt two squares of chocolate in a saucepan placed over hot water, add one-third of a cupful of sugar and enough milk (from bread and milk) to make of consistency to pour. Add to bread and milk, with one-third of a cup of sugar, one-quarter of a teaspoon of salt, one teaspoon of vanilla and two eggs slightly beaten. Turn into buttered baking dish and bake one hour in a moderate oven. Serve with hard sauce. Cream one-third of a cup of butter, add gradually one cup of powdered sugar, one-third teaspoon of lemon extract two-thirds vanilla.

Shoo Fly Pie.

Two cups of sugar,
One cup of lard,
Four cups of flour,
One cup of molasses,
One cup of boiling water,
One tablespoon of soda,
Take the molasses, water and soda, mix together and put in the pie first, then take the sugar, lard and flour, mix all together for crumbs and put on top of the molasses and the rest.

Vinegar Pie.

One egg, one heaping tablespoon of flour, add one tablespoon of sharp vinegar and one teacup of cold water, flavor with nutmeg and bake with one crust.

Apple Fritters.

One quart of fine sliced cooking apples,
One quart of flour,
Three eggs,
A pinch of salt,
Enough sweet milk to make a medium batter.
After thoroughly stirring all together drop a spoon full at a time of the batter in hot lard and fry same as crulls. Serve with molasses.

Chicken Pot Pie.

Dress a nice young chicken, cut in small pieces then make a dough not quite as short as pie dough, roll but not as thin as for pies, cover the bottom and sides of a deep pan or roaster with the dough, then place in a layer of the chicken and season, then cut strips of dough and place over the chicken, add another layer of chicken, then strips of dough until the chicken is all in, then cover with upper crust well perforated, have the

oven good and hot and before setting in the pot pie pour boiling water over the top. While cooking, add a little hot water occasionally to prevent the top crust getting hard and brown.

Duties of Guests.

No dinner or luncheon invitation sent to both a man and his wife should be accepted by one and refused by the other. If both can not go both must stay away.

At any meal it is the part of good form to accept some of each course and pretend to eat the food, even though one does not want it. To refuse and sit by with empty place is most uncomfortable for the hostess.

Arrive for a meal at the moment specified in the invitation, and never earlier than five minutes before the dinner, etc., is served. To be late is unpardonable, although the distances to be traversed in large cities and the unexpected delays guests may experience have made hostesses more lenient on this point.

If one is staying in the house the whole art of being a successful guest is to conform in all ways to the regular routine, or that mapped out. One should be prompt at meals, should take great care not to interfere with the servants, the way of doing things or the hostess' private affairs. To be tactful, thoughtful and bright is imperative.

Privacy at times for both the stranger and the housekeeper is necessary, and no thoughtful guest expects to be entertained every moment. She makes herself a most exhausting person if she does and is not likely to be asked again. The hostess needs quiet at times to look after the household affairs, and the guest should then be able to amuse herself resting, reading or writing notes.

Yet she must be ready to respond to the call or engagements made for her by the friend, and, as when a dinner guest, she must pretend to enjoy herself even though the contrary is the case.

Apple Butter Recipe.

Twenty-five gallons of cider,
Seventeen gallons of apples,
Twenty-five pounds of granulated sugar. Boil cider 15 minutes, then skim and put apples in. Boil then until almost done before putting sugar in.

To Keep Cider.

Boil the cider until it becomes a syrup, skimming off all the sediment as it raises, add one pound of sugar to each gallon of syrup, flavor with essence of lemon and seal in jugs. When wanted for use weaken with water.

Cream Horse-Radish Sauce.

Into one cup white sauce made of equal quantities of milk and white stock if convenient, stir one tablespoon butter, three of cream and four of grated horse-radish. Heat over hot water and serve.

Cheese and Tomato Omelet.

Beat 6 eggs very light and pour them into a buttered omelet pan and cook until set, sprinkling with salt and pepper. When ready to fold, lay on the omelet slices of tomato and sprinkle these thickly with cheese. Fold the omelet upon them, transfer to a hot dish and pour over and around the omelet a white sauce into which 2 tablespoons of grated cheese have been stirred. Serve immediately.

Preserved Green Grapes.

Stem and wash the green grapes, put them in a porcelain-lined kettle and pour boiling water over them. Leave this on for only a minute to loosen the skins, then drain. To each quart of grapes add a cup of water, return to the fire and boil until tender. Strain the fruit and measure the pulp and add to it two-thirds as much sugar as there is pulp. Put in to the preserving kettle and boil gently for about fifteen minutes more, taking care that the sugar and fruit do not scorch. Skim frequently while boiling. Pour into glass jars and seal.

To Remove Paint.

When a house is being done up paint is not infrequently spilt on doorsteps, and it is sometimes found very difficult to remove. In that case make a strong solution of potash and wash the steps, simply leaving the solution to soak in. In a short time the paint will become soft, and can then be washed off with soap and water. Then use cold water. Paint which has been left on for some time will yield to this treatment.

Timbales of Liver.

To a pint of young calf's liver, cooked in salt water till tender, then forced through a meat chopper, add a cup of fresh crumbs moistened with a cup of milk or chicken stock, two beaten eggs, a teaspoon of finely chopped parsley, few drops of onion juice, a tablespoon of chicken oil, bacon fat or soft butter; add salt and paprika to season highly; mix and turn into buttered timbale moulds. Cook in pan of warm water in moderate oven twenty-five minutes. Serve on warm platter with mushroom sauce.

Honey As a Food.

The teeth are not injured by honey, as is sometimes the case with candy. In preserving fruit the formic acid it contains makes a better preservative than sugar syrup, and it is also used in cooking and confectionery. As a medicine it is excellent in most lung and throat affections, and is often used with great benefit in place of cod liver oil. As a remedy for croup and colds it is much appreciated. As an external application it is irritating while clear, and soothing when diluted. It is laxative and sedative, and in diseases of the bladder and kidneys is a sovereign remedy, says Dr. Holbrook. It has much of the same effect as wine or stimulants, without their injurious effects, and is unequalled in meat and harvest drinks. It is easy of assimilation, and concentrated, and furnishes the same elements of nutrition as sugar and starch.—Imparts warmth and energy.

Time of Year for Salads.

This is the time of year when the wise mother will have salads on the table every day as they are most help-

Winter Clothing Sacrifice

The continued warm weather has made Clothing move slowly. Our stock is too large for the middle of December and we must turn it into cash. Our stock embraces all the latest creations of Charles Kaufmann Clothing, and the workmanship is of the best. We are prepared to offer rare bargains to move off these goods. Now is the time to buy; don't hoard your money but buy a good Suit cheap and keep your money and clearing house certificates in circulation

NOTE THE PRICES

Suits

\$10 Suits, best money can buy, to close out at **\$6.75**
\$12 Suits, good to wear, well made, neatly finished **7.75**
\$15 Suits, cut to latest styles, goods all late weaves, can't be beat at **12.00**
\$18 Suits, tailored fit for a king, will conform to your body like tailor made, going at **14.00**
A few at \$20, \$22 and \$25 as good as \$50 tailored garments, choice at greatly reduced prices. See these sure

Overcoats

\$10 Overcoats, warm and comfortable, made to give service, selling at **\$6.35**
\$12 Overcoats, no house in the State can match the coat and price, at **9.75**
Better Overcoats at a little advance over these prices. You will miss it to buy a coat without first seeing this line.
CHILDREN'S OVERCOATS at rare bargain prices. Our \$5 garment to reduce stock, at **\$2.90**
No such bargain has been offered in Oregon City for many a day.

Full line Underwear, Shirts, Collars, Cuffs, Handkerchiefs, Socks, Etc.

Rosenstein's Store

THE OLD CORNER, FORMERLY I. SELLING
Corner 7th & Main Sts., Oregon City

ful for toning up the appetite. Watercress is one of the cheapest and best, but many vegetables, and lettuce, tomatoes, radishes and onions make good salads. For those with whom they agree cucumbers are fine salads.

Fudge.

Take two cups of brown sugar, one cup of sweet cream and butter the size of a hulled walnut. Flavor with vanilla. Boil until it hardens in water, then remove from the fire and stir until nearly cold, then add flavoring and pour into buttered plates and cut before cold.

MEADOWBROOK.

Mr. Wingfield, of Russellville, was visiting friends here Sunday. He says this burg has a great future, and he hopes he is right.

M. Trullinger will keep open shop—blacksmith—two days in the week at his place of business in the south part of town. Friday and Saturday are the days.

Mr. and Mrs. Davis, of Mulino, were Sunday guests of Mr. and Mrs. Mallatt.

Mr. and Mrs. Mallatt's little baby girl has been sick but is now convalescent.

Plenty of rain for the present, and a little too much wind Wednesday for comfort.

That new lumber yard is open for business, with much more lumber on the way.

Miss Clair is back from the Thanksgiving holidays and at her place in our schools.

Mrs. J. W. Staudinger spent the day Sunday with Mrs. Crain.

MILWAUKIE.

Henry Phillips and family have moved to the J. H. Reid farm.

What fine weather we are having, and the Christmas holidays nearly here at that.

What a kick is being made because the Sellwood cars have been taken off. Now we have a car to Portland but every 35 minutes.

The Grange is planning for a Bazaar and Food Exchange Friday evening, Dec. 13. There will be literary and musical features, too. Admission free.

The election is over with its usual "I told you so." Well, I guess we will live through it even if the Citizen's ticket did win out.

GRESHAM.

C. O. Merrill, dressed as a "Dutchman," won the gentleman's prize at the Thanksgiving masquerade. Miss Floy Johnson, dressed to represent "Night," was given the ladies' prize, a manuring set. The gentleman's prize was a smoking set.

Mrs. Peterson and Miss Powell, of Portland, were guests of Mrs. J. Bramhall.

pouring from the roof of the old M. E. church, which is now used as a school room. The east wind was blowing a gale at the time. Our fire company extinguished the blaze with little loss.

Mrs. Clara Anderson has returned to her home in Portland after a pleasant visit with home folks here.

Mrs. Grace Metzger and daughter have returned to their Houlton home after a pleasant visit with friends here.

Miss Berdine Merrill, of Portland, was a guest last week of her parents, Mr. and Mrs. C. Merrill.

HITS SOCIAL GAMBLING.

Toppenish, Wash., Dec. 4.—(Editor Enterprise.)—I today read your editorial on gambling. You stated "if gambling is wrong in the saloon is it not also wrong in the private home?" I say yes, and wish to say that I am glad that the editor of my home paper takes the stand against this great, misleading amusement. You are also correct in your statement in regard to the saloon keeper and the churchman violating the law; and I wish to say that of the two the churchman sets himself up as an example of righteousness. Enclosed you will find my tract on "The Devil's Bible-cards." Fraternally,
CAPT. C. O. BRANSON.

It will be unnecessary to go through a painful, expensive operation for Piles if you use Man Zan. Put up in a collapsible tube with nozzle, ready to apply. For any form of Piles, price 50c. Sold by Huntley Bros.

TON OF DYNAMITE IS USED.

Great Log Jam is at Last Removed From the Puyallup River.

A special from Orting, Wash., says: With a roar like thunder, the last charge of dynamite last week blew out the remaining obstruction of the big log jam that has for many months blocked the waters of the south fork of the Puyallup River and threatened to flood the surrounding country, including the Soldiers' Home and cemetery adjacent. For the past four years big fir trees have been washed into the river and formed a jam 6000 feet long with a depth of from seven to twenty-three feet. By the aid of a powerful logging engine and drag-

saw the logs have been removed, sawed up in cordwood lengths and over 600 cords were secured from the jam for the use of the Soldiers' Home.

In breaking of the jam the most dangerous of obstacles were encountered and over a ton of dynamite was used.

TIME CARD.

O. W. P. RAILWAY

Leave	Arrive	Leave	Arrive
Portland 1st & Alder Sts.	Oregon City	Canemab	Oregon City 1st & Alder Sts. Portland
14:00	5:40	5:48	6:00
6:25	7:20	7:30	6:25
7:00	7:55	8:05	7:00
7:35	8:30	8:40	7:35
8:10	9:05	9:15	8:10
8:45	9:40	9:50	8:45
9:20	10:15	10:25	9:20
9:55	10:50	11:00	9:55
10:30	11:25	11:35	10:30
11:05	12:00	12:10	11:05
11:40	12:35	12:45	11:40
12:15	1:10	1:20	12:15
12:50	1:45	1:55	12:50
1:25	2:20	2:30	1:25
2:00	2:55	3:05	2:00
2:35	3:30	3:40	2:35
3:10	4:05	4:15	3:10
3:45	4:40	4:50	3:45
4:20	5:15	5:25	4:20
4:55	5:50	6:00	4:55
5:30	6:25	6:35	5:30
6:05	7:00	7:10	6:05
6:40	7:35	7:45	6:40
7:15	8:10	8:20	7:15
7:50	8:45	8:55	7:50
8:25	9:20	9:30	8:25
9:00	9:52		9:00
10:00	10:52		9:35
11:00	11:52		10:00
12:05	12:52		11:00
			12:00
			1:00

To Milwaukie only.
Via Lent's Junction, daily except Sunday, leave on Sundays, 4:30 a. m. A. M. figures in Roman; P. M. in black.

KEEP BRIGHT AND YOU WILL KEEP BUSY

Electric light is the magnet that draws trade. The bright store is the "hypnotic eye" of business. People can no more resist the attraction of a brilliant, Electrically lighted store than they can resist the clarion call of a brass band.

Is your competitor with the Electrically illuminated show windows, bright interior and sparkling Electric Sign getting an advantage over you? The moth never flutters around the unlighted candle! Up-to-date stores nowadays consider shop-window lighting a necessity, whether they remain open after dark or not. Competition forces modern methods.

A show window brilliantly illuminated with Electric light will make many a sale "the night before." Electric light compels attention, makes easy the examination of your display, shows goods in detail and fabrics in their true colors.

And don't neglect the Electric Sign. It is soliciting "tomorrow's" business every moment it is lighted—burning you name in the public mind. It is a solicitor that never becomes weary—never stops work—costs little.

PORTLAND RAILWAY, LIGHT & POWER COMPANY

C. G. MILLER, Agent

OREGON CITY, OREGON

We have a buyer for timber lands—and for two ten acre tracts.

We have for sale some fine river front properties.

Have made some nice additions to our list in last few days.

W. F. SCHOOLEY & CO.

606 MAIN STREET OREGON CITY.